

THE
ART OF **COOKING**
IN
THOMASVILLE



WOMAN'S SOCIETY OF CHRISTIAN SERVICE
PROSPECT METHODIST CHURCH
THOMASVILLE, N. C.

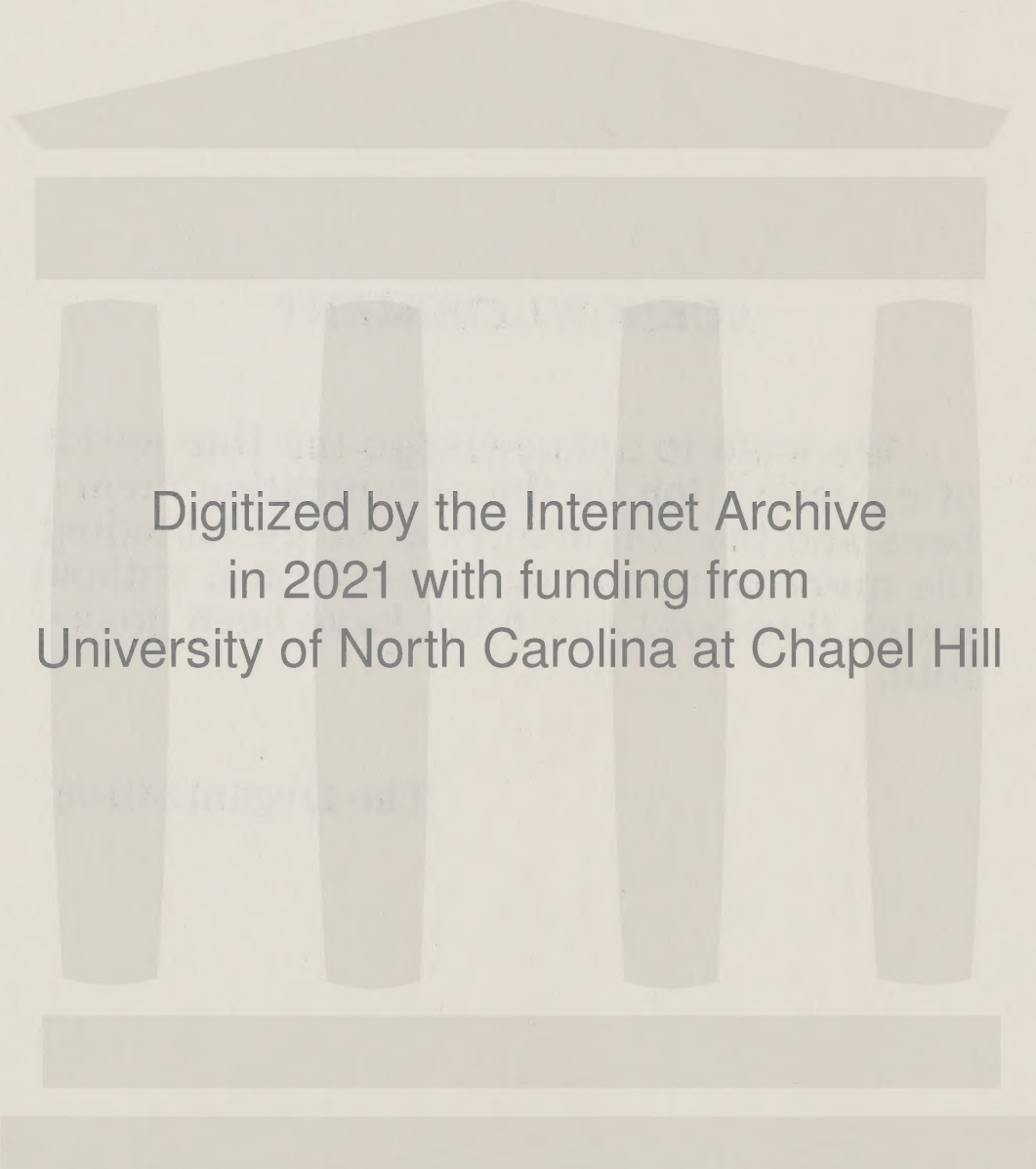
Winnie Hillard

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ACKNOWLEDGMENT

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The Organization



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HORS D'OEUVRES, PICKLES & RELISHES



BREAD AND BUTTER PICKLES

Mrs. R. W. Lambeth
Thomasville, N. C.

15 medium cucumbers
4 onions
1 large, sweet pepper
1/4 c. salt
2 1/2 c. vinegar

1 1/2 c. sugar
1/2 tsp. turmeric
1 Tbsp. mustard
1/4 tsp. cloves

Slice cucumbers. Chop onions and pepper. Mix with salt. Let set 3 hours. Drain. Add vinegar, sugar, mustard, turmeric and cloves. Bring to boil. Add cucumbers, onions and pepper. Heat thoroughly but do not boil. Pack in jars and seal.

CRISP GREEN TOMATO PICKLES

Mrs. Mitchell L. Bowers
Pittsburgh, Pa.

7 lb. green tomatoes, sliced thin 3 small bottles lime in
2 gal. of water

Put sliced tomatoes in lime water and let soak 24 hours. Stir several times.

Wash the lime water off the tomatoes. Add 1 gallon water to which 1/2 pound alum has been added. Let tomatoes soak another 24 hours. Wash in clear water and soak several hours in ginger water. (1 can or 1 box to 2 gal. of water)

The third day make syrup of:

CRISP GREEN TOMATO PICKLES (Continued)

5 pt. vinegar	1 tsp. whole allspice
8 lb. sugar	1 tsp. celery seed
1 tsp. whole cloves	1 tsp. cinnamon

Cook about 15 or 20 minutes to make syrup. Pour this syrup over the drained tomatoes (hot) and let stand. Boil about 15 minutes. Let stand and seal.

CHILI

Mrs. Raymond Hill

1 chili stick, cut up	2 cans strained tomatoes
1 lb. hamburger	1 onion, chopped
2 cans kidney beans	Salt, pepper and chili powder to taste

Brown onion and hamburger; add rest of ingredients and simmer for 1 hour.

CRANBERRY RELISH

Mrs. Aubry Bowman
Trinity, N. C.

4 c. cranberries	1 c. chopped nuts
1 orange, grated	1 1/2 c. sugar
1/2 c. seedless raisins	1 orange pulp
1 lemon, grated	1 lemon pulp

Grind pulp of orange and lemon. Add sugar and nuts. Mix and chill.

CHILI SAUCE

Myrtle Frazier
Trinity, N. C.

1 lb. hamburger	1 tsp. chili powder
1 bottle tomato catsup	1 glass of water
1/2 tsp. salt	

Place hamburger in saucepan and cook until it turns brown. Add salt and chili powder, 1 glass of water, stirring constantly. Add tomato catsup and let come to boil. Turn heat low and simmer for 1/2 hour; stir occasionally.

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FRENCH DRESSING

Mrs. Alta Summers
Thomasville, N. C.

4 Tbsp. olive oil
1 1/2 Tbsp. vinegar
1/3 tsp. salt

1/4 tsp. paprika or pepper
1 tsp. mixed mustard if liked

Mix the salt and pepper in a shallow dish; add the mustard if it is to be used. Pour in the oil. Stir well to mix with the seasonings and add the vinegar, a little at a time, beating the mixture with a fork continuously. Serve as soon as mixed.

Write Extra Recipes Here:

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SALADS, VEGETABLES & SOUP



GRAPEFRUIT-APPLE SALAD

Mrs. Gary Auman

2 pkg. unflavored gelatin
1 c. grapefruit juice
1/3 c. lemon juice

1/2 c. sugar
2 c. hot water
1/8 tsp. salt

Soften gelatin in grapefruit juice. Add lemon juice and sugar, hot water and salt. Chill (until thick as egg whites). Fold in 2 cups pink grapefruit sections and 1 cup diced apple slices. Rinse a 5-cup mold with cold water. Pour in mixture. Chill until firm and ready to serve. 8 servings.

CRANBERRY-NUT MOLD

Mrs. Juanita Gray

1 box raspberry Jell-O
1 c. hot water
1/2 c. cranberry juice
1/2 c. orange juice
1/4 c. chopped nuts

2 bananas, diced
Small can cranberry sauce,
diced
1 apple, diced

Dissolve Jell-O in hot water; add cranberry juice and orange juice. Let set in refrigerator until thick; then add diced bananas, apples, cranberry sauce and nuts. Pour into 1 quart mold.

PINEAPPLE-LIME SALAD

Mrs. Richard Reddeck
Thomasville, N. C.

1 pkg. lime Jell-O
1 3-oz. pkg. cream cheese
1 Tbsp. mayonnaise

1 1/2 c. miniature marsh-
mallows

PINEAPPLE-LIME SALAD (Continued)

1 c. hot water
1/2 c. chopped nuts

1 small can crushed pineapple

Dissolve Jell-O in hot water. Cream mayonnaise and cream cheese. Fold in Jell-O; add remaining ingredients. Turn into a 9-inch square dish and chill. Cut in squares and serve on lettuce.

CRANBERRY STAR SALAD

Mrs. Charles Summey

1 c. ground, raw, cran-
berries
1 c. sugar
1 pkg. lemon Jell-O
1 c. hot water

1 small can crushed pineapple
1 orange, juiced
1/2 c. walnuts (English)
1 c. chopped celery

Dissolve Jell-O in hot water. Let cool. Dissolve sugar in raw, ground cranberries. Mix all ingredients well and place in refrigerator to jell. Especially nice for Thanksgiving and Christmas.

MARSHMALLOW-WALDORF SALAD

Mrs. Viola Farlow
Thomasville, N. C.

3 c. apples, not peel,
dice them
1 Tbsp. lemon juice

1 c. Kraft's little marshmallows
1 c. chopped celery
1/2 c. chopped walnuts

Add salad dressing to moisten. Toss lightly; arrange thin, unpeeled apple wedges on each salad, petal fashion; top with salad dressing.

CLUB FRUIT SALAD SQUARES

Hallie Reddeck

2 1/2 c. crushed pineapple
2 c. pitted, Royal Anne
cherries
1/2 c. sugar
3 Tbsp. cornstarch
1/4 tsp. salt
1/2 c. orange juice
1 egg
1 Tbsp. gelatin

1/4 c. lemon juice
1 diced orange
1 c. sliced strawberries
16 marshmallows
1/2 c. pecans
1 c. heavy cream
1/2 c. pineapple syrup
1/2 c. cherry syrup

CLUB FRUIT SALAD SQUARES (Continued)

Drain pineapple and cherries, reserving 1/2 cup syrup from each. Combine sugar, cornstarch, salt; add reserved syrups and orange juice. Cook over low heat, stirring constantly, till thick. Stir small amount into 1 slightly-beaten egg; return to hot mixture and cook 1 minute, stirring constantly.

Soften 1 envelope (1 Tbsp.) gelatin in lemon juice; add to hot mixture; stir to dissolve. Chill until partially set. Add pineapple, cherries, 1 pared orange, diced, 1 cup sliced strawberries, 16 marshmallows, cut in sixths, 1/2 cup chopped pecans. Fold in whipped cream. Pour into 11 x 7 x 1 1/2-inch pan. Chill till set. Cut in squares to serve. Top with whole strawberries. Makes 10 servings.

GREEN SALAD

Mrs. Mary H. Stallings

1 pkg. lime Jell-O	1 c. applesauce
1 bottle 7-Up	1/2 carton cottage cheese
1 small can crushed pineapple	

Dissolve Jell-O in 1 cup hot water. Add bottle of 7-Up. Let stand until Jell-O thickens and then add pineapple, applesauce and cottage cheese. Chill until firm.

CHERRY SALAD

Mrs. Lee Clodfelter

1 can red pie cherries	2 oranges (juice and pulp of both and grated rind of 1)
1 c. sugar	1 small can crushed pineapple
1 pkg. cherry Jell-O	1/2 c. broken pecans
1 env. plain gelatin	
1/2 c. cold water	

Bring cherries and sugar to a boil. Add Jell-O to hot mixture. Dissolve gelatin in cold water. Pour hot Jell-O mixture over gelatin and cool. Then add juice and pulp of 2 oranges and grated rind of 1. Lastly, add 1 small can crushed pineapple and 1/2 cup broken pecans.

NOTE: When fresh oranges are out of season, 1/2 small can of frozen orange concentrate may be used.

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COCA COLA SALAD

Mrs. S. P. Spoon

1 pkg. raspberry Jell-O	1 c. chopped nuts
1 pkg. cherry Jell-O	2 Coca Colas
1 jar dark cherries (Bing)	6 oz. pkg. cream cheese
1 medium can pineapple (crushed)	

Remove seeds from cherries. Boil pineapple and cherry juice. Dissolve Jell-O in it. Let cool. Add Cokes. Pour partially congealed mixture in bowl. Crumble cheese. Stir in remaining ingredients and put in molds to congeal. Top with dressing if desired.

GOLDEN GLOW SALAD

Mrs. Martha Collett
Trenity, N. C.

1 pkg. lemon Jell-O	1 c. pineapple, drained
1/2 c. boiling water	1 c. grated carrots
1 c. pineapple juice	1 c. crushed nuts
1 tsp. vinegar	1/2 tsp. salt

Dissolve Jell-O in hot water. Add vinegar and salt. Let cool and add other ingredients. Put in cool place or in refrigerator to firm.

SQUASH CASSEROLE

Mrs. Mary H. Stallings

2 c. well-drained, yellow squash	1 can cream of mushroom soup
3 eggs	1 small minced onion
1 c. grated Cheddar cheese	Salt and pepper to taste

Combine and bake at 350 degrees until firm, about 1 hour. Garnish with bread crumbs if desired.

VEGETABLE SOUP

Mrs. Earnestene Utt

2 gal. ripe tomatoes	1 c. Lima beans
1 qt. warm water	1 1/2 c. sliced okra
6 small onions	1 c. sliced carrots
6 tender ears of corn	1 c. sugar
4 green, sweet peppers	1/2 c. salt (scant)

Cook carrots, Lima beans and okra till tender; then add to other mixture and boil 30 minutes; then seal. Makes approximately 7 quarts.



MEAT, fish & poultry

SPANISH STEAK

Mrs. Jack Hubbard
Thomasville, N. C.

2 1/2 lb. round steak
(2 1/2-inch thick)
1 onion, sliced
1 pt. sliced tomatoes

1 c. grated cheese
1/2 c. butter
Salt and pepper to taste

Put steak in roaster; add onion; then tomatoes, butter, pepper and salt. Cook 1/2 hour. Take from oven. Put grated cheese on top and brown. Serve hot with milk or water gravy.

SPAGHETTI AND SPAGHETTI SAUCE

Ana Lois Tysinger
Thomasville, N. C.

1 1/2 lb. ground beef
1 large onion
1 green pepper
1 can tomato sauce
1 can tomato paste
1 can tomatoes

1/4 lb. grated cheese
1/2 tsp. oregano
1/2 tsp. parsley leaves
1 tsp. salt
1/2 tsp. garlic salt
1/8 tsp. pepper

Cook ground beef in pot; chop onions and pepper; cook with the beef. Cook on low heat. Add tomatoes and sauce, tomato paste; add garlic salt and spices, salt and pepper and grated cheese.

Spaghetti:

Boil 1 1/2 cups water and add 7 ounce box of spaghetti and

SPAGHETTI AND SPAGHETTI SAUCE (Continued)

cook until tender. Drain spaghetti from water and add to sauce.

MEAT LOAF

Mrs. Annie Belle Maner

2 c. warm, cooked rice	2 eggs, beaten
1 lb. ground beef	1 1/2 tsp. salt
1/4 c. minced onion	1/8 tsp. pepper
1/4 c. catsup	2 Tbsp. flour
1/4 c. milk	1 Tbsp. prepared mustard

Mix and press into loaf. Place in baking pan. Pour 3/4 cup water around the loaf and bake 1 hour at 325 degrees.

MEAT LOAF

Mrs. Caremal Stone
Thomasville, N. C.

1 c. bread crumbs	1/2 tsp. salt
1 1/2 lb. ground beef	1/4 tsp. pepper
1 egg	1/2 can Hunt's tomato sauce
1 medium-size onion, chopped	

Mix in firm loaf. Place in a shallow pan in oven. Cook at 350 degrees. When it starts to bake, mix a sauce of:

1/2 can Hunt's tomato sauce	2 Tbsp. vinegar
2 Tbsp. prepared mustard	1 c. water
2 Tbsp. brown sugar	

Pour over meat loaf that has started cooking. Bake for 1 1/2 hours.

MEAT LOAF

Mrs. Peggy Beck

1 1/2 lb. ground beef	1 tsp. salt
2 eggs	1/2 c. chopped onions
1 c. bread crumbs	1/2 c. chopped green peppers
1 tsp. celery salt	1/2 stick butter
1/2 tsp. pepper	3/4 bottle catsup

Mix well and bake in buttered casserole dish approximately 1 hour. Put oven at 325 to 350 degrees. Add extra ingredients as desired to make smaller or larger meat loaf.

HAMBURGER SKILLET PIE WITH SCONE TOPPING

Mrs. Peggy Jeffers
Thomasville, N. C.

1 lb. ground beef
1 Tbsp. Mazola oil
1 c. flour
1 tsp. salt
1/4 tsp. pepper

2 c. tomato juice
1/2 c. diced green pepper
1/2 c. chopped onion
1 c. diced celery
Scone Topping below

Heat oven to 425 degrees. In 10-inch skillet brown beef in Mazola. Drain off excess fat. Stir in flour, salt, pepper, tomato juice. Add green pepper, onion, celery. Bring to boil, stirring constantly.

Spoon Scone Topping in 6 mounds on top of hot mixture. Bake 30 to 35 minutes or until biscuits are golden brown. 4 to 6 servings.

BARBECUED HAMBURGERS

Mrs. Max Leonard
Thomasville, N. C.

1 lb. ground beef
1/2 c. catsup
1 1/2 tsp. salt

1/2 tsp. pepper
1 Tbsp. chopped onion
1/2 c. bread crumbs

Sauce:

2 Tbsp. butter
2 Tbsp. Wesson oil
1 Tbsp. brown sugar
1 Tbsp. chopped onion
1 Tbsp. Worcestershire sauce

1 Tbsp. chili sauce or catsup
1 Tbsp. vinegar
2 tsp. prepared mustard
1/2 tsp. salt

Combine ingredients. Make out in balls and place in casserole.

Melt the ingredients for sauce in pan and pour over the hamburger balls. Place casserole in oven at 400 degrees. Bake for 45 minutes.

FISH NOODLES

Mrs. Zada Craven
Thomasville, N. C.

1 8-oz. pkg. noodles or
macaroni
1 can salmon
1 small onion, if desired

Salt to taste
1/4 lb. grated cheese

FISH NOODLES (Continued)

1 c. tomato soup or canned tomatoes

Take half of the noodles and put in a greased baking dish. Put salmon, onion and half of the cheese into this. Add remaining noodles, cheese and tomato soup on top. Bake 45 to 50 minutes at 375 degrees.

CHICKEN PIE

Mrs. Lena Payne
Trinity, N. C.

- Cook until tender a. 4 1/2 or 5 lb. fat hen.
- Remove Meat from bone and shred.
- Add 2 c. milk to broth and bring to boil.
- Thicken with 1/4 c. flour.
- Cool and add Chicken.
- Season with Pepper.

Pastry:

- Sift 5 c. flour.
- Make your favorite biscuit dough with Soda and sour milk with extra shortening added.

Line a 10 x 14-inch pan with pastry. Spread chicken over bottom; add top crust and bake at 350 degrees until brown. Serves 12.

BRUNSWICK STEW

Mrs. Charles Davis

- | | |
|------------------------|------------------------------|
| 1 hen | 1 tsp. Tabasco sauce |
| 2 lb. veal | 1 Tbsp. Worcestershire sauce |
| 4 hard-boiled eggs | 2 Tbsp. salt |
| Sweetbreads from a hog | 2 Tbsp. white pepper |
| 1 can English peas | 1 can corn |
| 1 large onion | 1 can mushrooms |
| 2 cans tomato catsup | 1 c. butter beans |
| 2 lb. butter | 1 c. okra |

Put chicken and other meats on to boil in 3 pints of water. Cook until meat will be very tender. Remove bones and cut in pieces. Return to liquid. Add tomatoes, okra, onion and

BRUNSWICK STEW (Continued)

seasonings. Cook slowly and thoroughly, stirring often. Fifteen minutes before serving add English peas, mushroom, butter and diced hard-boiled eggs, 1 cup of diced olives is liked by many--these to be added the last minute.

Write Extra Recipes Here:

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BREAD, ROLLS & COOKIES



QUICK ROLLS

Mrs. Carrie Frazier
Thomasville, N. C.

3/4 c. milk
1/4 c. sugar
1 1/4 tsp. salt
6 c. flour

4 1/2 Tbsp. butter
2 env. yeast
3/4 c. warm water

Scald the milk; add sugar, salt and butter and cook to lukewarm. Soften yeast in warm water and whip until frothy. Add milk mixture and half the flour. Beat until smooth and add remaining flour; turn out on floured board and knead. Let rise 1 hour; then punch down and make out rolls required for immediate use. Balance of dough may be kept in refrigerator for several days or all of dough may be made into rolls which may be stored in a freezer until used.

ANGEL BISCUITS

Ruth Barber
Thomasville, N. C.

1 tsp. soda
5 c. unsifted flour (plain)
1/4 c. sugar
3 tsp. baking powder
1 tsp. salt

1 c. shortening
1 pkg. dry granular yeast
2 Tbsp. warm water
2 c. buttermilk

Sift together flour, sugar, baking powder, soda and salt. Stir in shortening. Meanwhile, dissolve yeast in the 2 Tbsp. of warm water. Add with buttermilk to flour mixture. Mix well. Turn out on lightly-floured board. If necessary, add additional flour to make soft dough. Roll out about 1/4-inch thick. Dip in melted butter and fold over to make pocketbook

ANGEL BISCUITS (Continued)

rolls.

For biscuits roll out 1/4-inch thick; cut out; grease top with melted butter and place another one on top of the buttered one. Grease the second one with melted butter. Bake in a 400 degree oven for 15 minutes or until brown. The dough may be stored in refrigerator before baking. You may want to use part of dough and refrigerate the other part.

PENN DUTCH COFFEE CAKE

Mrs. Kizer Frazier
Thomasville, N. C.

- 1/3 c. sugar

1 pkg. yeast dissolved in

2/3 c. warm milk
- 1/2 c. melted shortening,

cooled

3 eggs, well beaten

3 1/3 c. flour

Mix 1 cup flour with yeast and milk. Add eggs and shortening; work 25 times. Divide dough in 1/2; then set aside and let rise 2 hours; then work 15 times. Roll to 1/4-inch thick. Spread butter, melted, over them; sprinkle filling over it. Roll up in ring. Let rise again and bake.

Filling:

- 1/2 c. raisins

2/3 c. sugar
- 4 Tbsp. cinnamon

Icing:

- 2 1/2 c. sugar
- 1 Tbsp. vanilla

Spread on while hot.

BROWNIES

Mrs. Doris Donald
Thomasville, N. C.

- Mix

Beat.....

1 c. flour

Pinch of salt
- 1/4 lb. butter

4 sq. chocolate.

4 eggs

2 c. sugar.

2 tsp. vanilla

1 c. pecans

BROWNIES (Continued)

Mix butter, chocolate and eggs; add vanilla, salt and flour. Pour in well-greased and floured pan. Sprinkle nuts on top. Bake about 20 minutes in 350 degree oven. Do not bake too brown.

ORANGE CUPCAKES

Mrs. Macie Hall
Trinity, N. C.

First Part:

Juice of 1 orange

1/2 c. sugar mixed in orange
juice and set aside

Run pulp and peel (add 1 cup raisins) through food chopper and add to batter.

Second Part: (Cake Batter)

1/2 c. shortening

2 eggs

1/2 tsp. salt

3/4 c. buttermilk

1 c. sugar

2 c. flour

1 tsp. soda

Add second part to first part of mix and bake at 350 degrees until done.

DATE SQUARES

Mrs. Grady Reddeck
Thomasville, N. C.

1 c. sugar

1 7-oz. pkg. dates, cut

2 eggs

1/2 c. pecans

1 c. flour

1/2 tsp. vanilla

1 tsp. baking powder

Powdered sugar

Beat eggs; add sugar, flour, baking powder, dates, nuts, vanilla. Pour into 7 x 7-inch square pans that have been greased and floured. Bake at 350 degrees for 25 to 30 minutes. Cut into squares while hot. Remove from pans; sprinkle with powdered sugar. Yield: 18 to 24 squares. These keep well!

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CARROT COOKIES

Pat Tucker
Thomasville, N. C.

3/4 c. shortening
3/4 c. sugar
1 egg, beaten
2 c. cooked, cold,
mashed carrots

2 c. sifted flour
2 tsp. baking powder
1/4 tsp. vanilla
1/4 tsp. salt
1/3 c. chopped pecans

Cream shortening and sugar. Add egg, carrots. Blend all dry ingredients. Stir in vanilla, nuts; mix well. Drop by teaspoonfuls on ungreased cookie sheet. Bake in oven at 425 degrees. Cool and frost with:

3/4 lb. melted butter
1 c. powdered sugar

Rind of 1 orange
Juice of 1 orange

Mix until smooth.

Write Extra Recipes Here:



PRUNE CAKE

Mrs. J. R. Tucker, Sr.

- | | |
|-------------------------------|------------------|
| 2 c. sugar | 1 tsp. cloves |
| 4 Tbsp. melted oleo | 4 eggs |
| 2 c. cooked and seeded prunes | 1 c. prune juice |
| 2 tsp. soda in prune juice | 2 tsp. nutmeg |
| | 2 tsp. cinnamon |

2 cups (Oleoin) flour

Mix sugar, butter and eggs. Add prune juice (with soda). Add prunes and spices. Add flour alternating with the prune juice and soda. Mix well. Bake in layer pans or long loaf pan 45 minutes at 325 degrees.

STRAWBERRY ICEBOX CAKE

Mrs. Louise McKinney

- | | |
|------------------------------|----------------------------|
| 1 large box vanilla wafers | 1/8 lb. butter |
| 2 eggs | 1/2 tsp. vanilla |
| 2 c. confectioners' sugar | 1 qt. strawberries, sliced |
| 1/2 pt. heavy whipping cream | |

Crumble vanilla wafers 1/4-inch deep in drip pan or one similar. Cream butter with eggs beaten and sugar. Add vanilla. Pour over wafers. Cover this with sliced strawberries. Add layers of whipped cream. Cover with another layer of vanilla 1/4-inch deep. Put in icebox 24 hours. Cut in squares. Serve with whipped cream and berries on top.

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STRAWBERRY CAKE

Mrs. Lala Hilton

- 1 box white cake mix

1 pkg. strawberry Jell-O

3 Tbsp. flour

1 c. Wesson oil
- 4 eggs, beaten

1/2 c. water

3/4 c. frozen strawberries

Dissolve Jell-O in water. Add all of the ingredients. Bake at 350 degrees for 30 minutes. Makes 3 layers.

May also be baked in tube pan for 1 hour at 325° oven.
Icing:

- 1 stick margarine or butter

1 box confectioners' sugar
- 1/4 c. strawberries

OATMEAL CAKE

Mrs. Rosa Lee Loftin

- 1 1/4 c. boiling water

1 c. quick Quaker oats

1/2 c. Crisco

1 c. white sugar

1 c. brown sugar

2 eggs
- 1 1/3 c. flour

1 tsp. salt

1/2 tsp. soda

1 tsp. cinnamon

1 tsp. nutmeg

Pour boiling water over Quaker oats. Cream together Crisco, white sugar, brown sugar; add eggs, beating in one at a time. Sift together flour, salt, soda, cinnamon and nutmeg. Cream oats and add to Crisco, sugar, egg mixture. Mix well. Add flour mixture. Pour into loaf pan and bake 35 to 45 minutes in 350 degree oven.

Topping:

- Mix together

and.....
- 1/4 lb. margarine

1 c. brown sugar

1 c. flake coconut

1 c. chopped nuts

Add enough milk to spread, about 1/4 cup. Spread on cake and return to oven to brown.

CHEESE CAKE

Mrs. Bessie Tysinger
Thomasville, N. C.

- 1 1/4 c. graham cracker
crumbs
- 1/4 c. melted butter or oleo

CHEESE CAKE (Continued)

Dash of cinnamon

Place in pie dish.

Filling:

4 pkg. 3-oz. cream cheese	1 tsp. vanilla
3/4 c. sugar	1 tsp. lemon juice
2 eggs, beaten	

Beat until frothy. Put in crust and bake 25 to 30 minutes at 350 degrees. Cool 10 minutes.

Topping:

1 c. sour cream	3 Tbsp. sugar
1 tsp. vanilla	Dash lemon juice

Cook 10 more minutes. Chill 6 hours in refrigerator. Do not overbake.

GRAHAM CRACKER CAKE

Dezree Dowdy

1/2 lb. butter	5 eggs, separated
2 c. sugar	1 c. sweet milk
2 tsp. vanilla flavoring	1 c. walnuts
1 c. coconut	1 box graham cracker crumbs

Cream butter and sugar. Add egg yolks and beat. Add all ingredients and mix thoroughly. Fold in beaten egg whites. Bake in greased and floured pans at 350 degrees. Makes 4 layers.

Icing:

1 lb. powdered sugar	1 tsp. vanilla flavoring
1/4 lb. butter	1/4 c. milk

Use crushed pineapple between layers. Use coconut on top if desired.

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DEVIL'S FOOD CAKE

Mrs. Radford Peace

1/2 c. butter or margarine	1 c. sweet milk
2 c. sugar	2 sq. unsweetened chocolate (or cocoa)
3 c. sifted flour	3 eggs
4 tsp. baking powder	1 tsp. vanilla and lemon extracts
1 tsp. ground cloves	
1 tsp. ground nutmeg	

Cream the butter. Add the sugar and egg yolks and beat thoroughly. Sift together flour, baking powder, salt and spices and add them to the first mixture with the milk. Melt the chocolate in a cup over boiling water and beat into the cake with the flavoring. Then fold in the whites of the eggs, beaten to a stiff froth. Bake in a greased pan in a moderate oven. Cover with favorite frosting.

CREAM COCONUT CAKE

Mrs. Bobby Beck
Thomasville, N. C.

1 c. flour	
1 c. sugar	2 tsp. baking powder
3 eggs	1/4 c. butter
1/4 c. sweet cream	1 pinch of salt

Put everything in mixing bowl and mix 4 minutes slowly. Bake at 350 degrees for 30 to 35 minutes.

For Icing:

1 pt. sweet cream	1 large coconut, grated
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LAYER CAKE

Mrs. Jerome W. Hutchins

1 c. Crisco	4 eggs
2 c. sugar	3 tsp. baking powder
3 c. flour	1 c. milk
1 Tbsp. vanilla	

Cream Crisco and sugar. Add eggs, one at a time, and beat well after each. Then add milk and vanilla. Sift in flour and baking powder, little at a time, and mix well. Bake at 375 degrees for 25 or 30 minutes. Makes 4 layers. Put together with your favorite icing or filling.

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FRESH APPLE CAKE

Hallie Reddeck

2 1/2 c. flour
1 1/2 tsp. cinnamon
3/4 tsp. salt
1 1/2 tsp. soda
3 Tbsp. nutmeg

1 1/2 c. sugar
1/2 c. margarine
2 eggs
1/3 c. buttermilk
3 c. diced apples

Cream sugar and margarine. Add one egg at a time, beat well. Sift flour and add all dry ingredients. Add alternately with milk to mixture of eggs, sugar, margarine, beating thoroughly. Fold in diced apples. Pour into well-greased loaf pan and bake 45 minutes at 350 degrees.

Topping:

6 Tbsp. melted margarine
2/3 c. brown sugar
1/2 c. Pet milk

1/2 tsp. vanilla
1 can Angel Flake coconut

Spread on top of cake and brown under broiler.

DAFFIE APPLE CAKE

Mrs. Ernesteen Utt

4 eggs
1 1/2 c. Wesson oil
2 c. sugar
3 c. plain flour
1 tsp. salt

1 tsp. soda
2 tsp. vanilla
1 c. nuts or white raisins
3 c. chopped apples

Sift together flour, salt and soda. Then add vanilla, nuts and apples. Bake at 350 degrees for 45 minutes.

Filling:

1 c. brown sugar
1/4 c. milk

1 stick butter

Cook 2 1/2 minutes and pour over hot cake.

PRUNE CAKE

Mrs. Bill Summey

1 c. Wesson oil
1 1/2 c. sugar
3 eggs

2 c. plain flour
1 c. mashed prunes
1 c. buttermilk

PRUNE CAKE (Continued)

1 tsp. each soda
1 tsp. salt
1 tsp. cinnamon

1 tsp. cloves
1/2 tsp. nutmeg
1 c. nuts

Combine sugar, oil, beating in one egg at a time. Mix all dry ingredients together with flour. Mix milk alternately. Add prunes that have been mashed and add nuts; blend well. Pour into long pan that has been greased well. Bake 1 hour at 300 degrees. After cake has baked 30 minutes. Put sauce on to cook.

Sauce:

1 c. sugar
1/2 c. buttermilk
1/2 tsp. soda

1/4 c. butter
1 Tbsp. corn syrup
1/2 tsp. vanilla

Bring quickly to a boil, stirring constantly; then simmer gently for 30 minutes, stirring occasionally. Vanilla may be added after cooking. Pour sauce over cake, when it gets done, while cake is hot.

BURNED SUGAR CAKE

Mrs. Lola Veach
Thomasville, N. C.

1 1/2 c. sugar
3/4 c. cold water
1 c. shortening (oleo, 2 sticks)
1 c. sweet milk

1 tsp. soda
2 1/4 c. flour
1 tsp. baking powder
1 tsp. vanilla
2 eggs

Ice with:

1 lb. brown sugar
1 c. milk

2 sticks margarine

Burn 1/2 cup sugar in an iron spider to a deep brown. Add cold water. Shake well until all sugar is dissolved and set aside to cool.

Cream butter; add sugar; add egg yolks that have been beaten until thick and lemon colored. Add milk alternately with flour, baking powder and soda that has been sifted 3 times; then add burned sugar liquid and last the beaten egg white and vanilla.

BURNED SUGAR CAKE (Continued)

Boil icing until "ropey", approximately 2 or 3 minutes. Pour into cold bowl; add 1 pound confectioners' sugar and 1 1/2 cups chopped pecan nuts. Beat until it will spread and hold shape.

GERMAN'S SWEET CHOCOLATE CAKE Mrs. Leona Loflir

- 1 pkg. German's sweet chocolate

1/2 c. boiling water

1 c. butter or margarine

2 c. sugar

4 egg yolks, unbeaten
- 1 tsp. vanilla

2 1/2 c. sifted cake flour

1 tsp. soda

1/2 tsp. salt

1 c. buttermilk

4 egg whites, stiffly beaten

Melt chocolate in 1/2 cup boiling water. Cool. Cream butter and sugar until light and creamy. Add egg yolks one at a time. Add vanilla and chocolate. Mix until blended. Sift flour with soda and salt. Alternately add dry ingredients and buttermilk to chocolate, beating after each addition until batter is smooth. Fold in stiffly-beaten egg whites. Pour into three 9-inch layer pans lined with waxpaper. Bake in moderate oven, 350 degrees, for 30 or 40 minutes. Let cool.

SWISS CHOCOLATE CAKE

Mrs. Donald Hancock
Archdale, N. C.

- Preheat oven to.....

Combine over low heat

Sift together.....

Blend.....

Beat in

Blend in

Stir in alternately.....

Pour into

Bake at
- 375 degrees.

1 6-oz. pkg. (1 c.) Nestle's chocolate morsels

1/4 c. water.

2 1/4 c. sifted flour

1 tsp. baking soda

3/4 tsp. salt; set aside.

1 3/4 c. sugar

3/4 c. soft butter

1 tsp. vanilla.

3 eggs, one at a time

Chocolate.

Flour mix

1 c. buttermilk.

3 greased and floured pans.

375 degrees for 30 minutes.

\$100 WALDORF ASTORIA CAKE

Mrs. J. L. Pennington

1 stick butter	2 c. flour
2 c. sugar	2 tsp. baking powder
2 eggs	2 tsp. vanilla
3 sq. chocolate	1/2 tsp. salt
1 1/2 c. sweet milk	1 c. nutmeats, chopped fine

Cream butter; add sugar, melted chocolate and vanilla and beaten eggs. Sift dry ingredients. Add alternately with milk. Add nuts. Bake at 350 degrees for 30 to 40 minutes in layers.

Icing:

1 stick butter	1 tsp. lemon juice
2 sq. chocolate	1 tsp. vanilla
1 small egg	1 c. fresh or frozen coconut
1 box powdered sugar	Dash of salt

Melt butter and chocolate. Add beaten egg, salt, sugar, vanilla and lemon juice. Mix in coconut and spread on layers.

ORANGE FRUIT CAKE

Carrie Swaim

3 eggs	1 orange, juice and grated rind
3/4 c. shortening	3 c. cake flour
1 1/2 c. sugar	1 1/2 tsp. soda
1 1/2 c. dates, chopped	3/8 c. buttermilk, dissolve
1 c. chopped nuts	soda in

Uncooked Icing:

1 1/2 c. orange juice	1 orange rind, grated
3/4 c. sugar	

Mix as for any cake and bake about 1 hour at 350 degrees. For icing mix together and pour gradually over cake while cake is still hot.

ORANGE FRUIT CAKE

Mrs. Betty Hawkins

3/4 c. butter	3 eggs
2 c. sugar	3 c. all-purpose flour

ORANGE FRUIT CAKE (Continued)

1 tsp. soda	1 tsp. vanilla
3 orange rinds, grated	1 c. raisins
1 tsp. salt	1 c. nuts, chopped
1 c. buttermilk	

Cream together butter, sugar. Beat in one egg at a time. Mix flour alternating with milk. Add nuts that have been dredged in flour. Add flavoring, raisins and sprinkle grated rind of 3 oranges. Pour into tube pan. Bake 1 hour at 325 degrees.

Icing:

Make syrup of 1 c. sugar
and 1 c. orange juice.

Cook a few minutes. Pour over cake while hot.

WHITE FRUIT CAKE

Mrs. Blanche Beck

1 lb. granulated sugar or 2 c.	1 lb. candied cherries
3 sticks butter	1/2 lb. candied citron
10 eggs	2 green coconuts
1 lb. grated pineapple	1/2 lb. Brazil nuts
2 lb. white raisins	1/2 lb. English walnuts
	1 lb. flour

Cream together butter, sugar, eggs, nuts, fruit. Mix well. Cook 3 1/2 hours in oven or 1 hour and 25 minutes in pressure cooker. Turn the heat off 20 minutes before opening pressure lid.

MAGIC FRUIT CAKE

Mrs. Virginia Black
Thomasville, N. C.

1 can condensed milk	
1 c. pecans	1 lb. chopped dates
3 c. fresh coconut	1 c. seeded raisins
1 slice crystallized pineapple	1/2 lb. crystallized cherries

To the milk add the nuts, dates, raisins, cherries and pineapple which has been chopped. Add coconut to make a stiff paste. Pack in a loaf pan which has been greased and lined with waxpaper. Bake at 375 degrees for 60 minutes.

MAGIC FRUIT CAKE (Continued)

Remove from pan and take of waxpaper immediately.

FRANKLIN NUT CAKE

Mrs. Donald Reddeck
Trinity, N. C.

1 lb. butter	1/4 tsp. salt
2 c. sugar	1/2 lb. candied cherries
6 eggs	1/2 lb. candied pineapple
4 c. flour	1 lb. pecans
1 tsp. baking powder	2 tsp. vanilla

Cream butter and sugar. Add beaten eggs. Add 3 cups of the flour sifted with the baking powder and salt. Mix remaining flour with cherries, pineapple and broken nuts. Stir into batter. Add vanilla. Pour into a tube cake pan that has been greased and lined with heavy brown paper. Bake at 250 deg. for 3 hours. Let cool in pan.

COLD OVEN CAKE

Mrs. S. P. Spoon

3 c. sugar	1 tsp. lemon extract
2 sticks margarine	1 c. sweet milk
1/4 c. Crisco	5 egg whites, stiffly beaten
3 c. flour	

Cream margarine, Crisco and sugar; add egg yolks. Add flour and flavoring and milk. Fold in egg whites. Cook 1 1/2 hours at 350 degrees.

POUND CAKE

Mrs. Shuford Frazier

1/2 lb. butter or margarine
1 2/3 c. sugar

Cream well. Add:

5 whole eggs, one at a time	2 c. sifted cake flour
2 tsp. lemon flavoring	

Bake in tube pan for 1 1/4 hours at 325 degrees. Let cool and remove from pan.

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NEVER-FAIL POUND CAKE

Joan Johnson
Thomasville, N. C.

1 c. Crisco	
1 1/2 c. granulated sugar	2 c. sifted flour, plain
1 Tbsp. vanilla	1/2 tsp. baking powder
5 large eggs	Pinch of soda

Cream shortening and sugar until light and fluffy. Add vanilla. Sift flour, baking powder and soda together. Add eggs, one at a time, with a little of flour mixture to shortening and sugar, blending well after each addition.

Use greased tube pan. Bake at 350 degrees approximately 1 hour.

POUND CAKE

Mrs. Blant Ayers

1 c. butter	3 1/2 c. sifted flour
1/2 c. Crisco	1/2 tsp. baking powder
3 c. sugar	1/2 tsp. salt
5 eggs	1 c. sweet milk
1 tsp. vanilla flavoring	

Cream sugar, butter, Crisco. Beat in eggs one at a time. Add flour, little at a time; milk; then flour and baking powder and flavoring until all has been used. Bake 1 hour and 20 minutes at 350 degrees.

CHOCOLATE POUND CAKE

Ann Ratledge Bishop

1/2 lb. butter	4 heaping Tbsp. cocoa
1/2 c. other shortening	1/2 tsp. baking powder
3 c. sugar	1/4 tsp. salt
5 eggs	1 c. milk
3 c. flour	1/2 tsp. vanilla

Cream together butter, other shortening and sugar. Add eggs, one at a time, beating thoroughly after each addition. Sift together all dry ingredients. Add alternately with milk. Add vanilla. Bake in a loaf pan at 300 to 350 degrees for 1 hour and 20 minutes.

DELICIOUS POUND CAKE

Mrs. Helen Frazier
Trinity, N. C.

3 sticks margarine (cream)	
1 lb. confectionery sugar	1/3 c. granulated sugar

DELICIOUS POUND CAKE (Continued)

6 eggs
Flour*

1 tsp. lemon flavoring or
Juice of 1 lemon

*Measure to sugar level in the sugar box; sift.

Bake in tube pan 1 1/4 hours at 325 degrees. Some ovens vary and may have to be baked at a little higher temperature.

NEVER FAIL POUND CAKE

Mrs. Ernest Burton

2 sticks margarine
5 eggs (beat in 1 at a time)
2 c. flour
Pinch of salt

1 3/4 c. sugar
1/2 tsp. lemon
1 tsp. vanilla

Cream butter; add sugar; then 1 egg, 1 cup of flour, at high speed; rest of eggs, one at a time, at high speed and other cup of flour. At low speed add flavoring. Start baking in cold oven; turn oven to 325 degrees. Bake for 1 hour or until done.

ORANGE SLICE CAKE OR SUMMER FRUIT CAKE

Judy Tysinger
Thomasville, N. C.

1 c. butter
2 c. sugar
4 eggs
1/2 c. buttermilk
3 1/2 c. flour (plain)

1 box dates, cut in small pieces
1 lb. orange slice candy, cut
in small pieces
1 can Angel Flake coconut
2 c. chopped nuts

Cream butter and sugar. Add eggs, one at a time; add flour alternating with milk. Roll nuts, candy and dates in flour. Add coconut; then add to batter. Cook in tube pan at 250 degrees from 2 to 2 1/2 hours.

Filling:

1 c. orange juice (fresh)

2 c. powdered sugar

Mix well. Pour over cake as soon as taken from oven. Let stand in pan overnight.

BUTTER PIE

Mrs. Canna Burton

3 eggs
3/4 c. butter

1/2 c. sugar
1 tsp. vanilla

Mix well and pour in pie crust and bake.

FRESH STRAWBERRY PIE

Mrs. Arthur J. Pearce

1 baked pie shell
1 qt. berries
3/4 c. water
3 Tbsp. cornstarch

1 c. sugar
1 tsp. lemon juice
1 c. whipped cream
(Red food coloring)

Put whole berries in baked crust, leaving 1 cup out. Simmer (1 cup) berries and water 3 or 4 minutes. Combine cornstarch and sugar; add to berries and cook till thick and clear. Add lemon juice and coloring and cool slightly. Pour over berries in pie. Chill thoroughly. Serve with whipped cream.

COCONUT CREAM PIE

Miss Iris Frazier

3/4 c. sugar
5 Tbsp. flour
1/4 tsp. salt
1 or 2 c. coconut

1 1/2 c. milk
2 egg yolks
1 Tbsp. butter

Blend sugar, flour and salt; add milk and egg yolks slightly beaten. Cook until thick and smooth about 7 minutes, stirring constantly and pour in 9-inch pie shell. Add coconut and cover with meringue and brown.

BROWN SUGAR CHESS PIE

Mrs. Vera Jones

1 lb. brown sugar
1/2 c. butter
1/4 tsp. salt

3 whole eggs
1 Tbsp. vinegar
1 tsp. vanilla

Beat eggs; add other ingredients; stir until smooth. Pour into muffin pan lined with uncooked pastry. Bake 30 minutes at 400 degrees. Fill pans about 1/2 full. Makes 1/2 dozen pies.

Pastry:

1 3/4 c. flour
3/4 tsp. salt

BROWN SUGAR CHESS PIE (Continued)

1 tsp. sugar

1/4 lb. butter

Sift flour, sugar and salt. Cut in butter until pastry is crumbly; add cold water, only sufficient to hold pastry together. This pastry improves with chilling several hours. Will make 3 pastry shells in 9-inch pans.

CHESS PIE

Flora Wilson

4 eggs

1/2 c. sweet milk

1 box brown sugar

1 stick margarine

1 Tbsp. cornstarch

1 tsp. vanilla

Bake in a 9-inch pan. Use 1 uncooked pastry shell. Bake 40 minutes in a moderate oven.

CHESS PIE

Mrs. Nora Cecil

1 stick butter

3 eggs

1 lb. brown sugar

1 Tbsp. vanilla

Mix all together and bake.

COCONUT CREAM PIE

Mrs. John Maner
Thomasville, N. C.

1/3 c. flour

1/4 tsp. salt

2 Tbsp. cornstarch

1/2 c. coconut

2/3 c. sugar

2 c. milk

Cook above in saucepan until it begins to thicken. Add:

1/2 tsp. vanilla

3 egg yolks

2 Tbsp. butter

Cook until thick. Pour in a baked pie shell. Meringue and spread coconut on top. Brown evenly in oven.

APPLE PECAN PIE

Mrs. Marjorie Tucker
Thomasville, N. C.

1 c. chopped pecans

2 Tbsp. butter

1 tsp. vanilla extract

1 c. brown sugar

3 eggs, well beaten

3/4 c. dark Karo syrup

1/2 c. thick applesauce

Small dash of cinnamon

APPLE PECAN PIE (Continued)

Prepare pastry. Cream together the butter and vanilla. Add brown sugar gradually, creaming until fluffy after each addition. Add eggs in thirds, beating after each addition. Blend in pecans, corn syrup, applesauce and cinnamon. Pour into unbaked pie shell. Bake at 450 degrees for 10 minutes. Reduce heat to 325 degrees; then bake 40 to 45 minutes.

PECAN PIE

Mrs. Wilber Maner

1/2 c. butter	1 c. light corn syrup
1/2 c. brown sugar	1/2 c. milk
3 eggs	1/2 tsp. vanilla
1/4 tsp. salt	1 c. finely-chopped pecans

Cream butter and sugar. Add other ingredients. Mix well. Line pie plate with plain pastry. Pour in filling and bake at 350 degrees 40 minutes. Chill. Serve with whipped cream.

PECAN PIE

Mrs. Lala Hilton

1 c. sugar	3 Tbsp. melted margarine
1 c. dark Karo	or butter
3 eggs	1 tsp. vanilla
3 Tbsp. flour	1 c. pecan halves
	1/4 tsp. salt

Beat eggs slightly. Add other ingredients, except pecans. Mix well. Line pie plate with unbaked pastry. Spread pecans and pour mixture over them. Bake at 350 degrees for 55 minutes. Pecans will rise to top.

PECAN PIE

Mrs. Mary Lowe
Thomasville, N. C.

1/4 c. butter, melted	1/2 c. light Karo
3 eggs, beaten	1 tsp. vanilla
1 c. brown sugar	1 c. pecans

Bake at 325 degrees 35 or 40 minutes.

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"APPLESS" APPLE PIE

Mrs. Allen Frazier
Trinity, N. C.

2 c. water
1 1/4 c. sugar

2 tsp. cream of tartar
18 or 20 Ritz crackers

Bring water, sugar and cream of tartar to boil. Drop in crackers. Let simmer for 8 minutes. Pour in unbaked pie crust; dot with butter; sprinkle with cinnamon. Bake at 400 degrees until brown.

APPLE LEMON TARTS

Lola Frazier

4 large apples
2 c. sugar
2 egg yolks

Juice of 2 lemons
Grated rind of 1 lemon

Peel and cut apples into small bits. Add lemon juice and grated rind, 2 egg yolks. Cook, stirring, until thick. Add sugar. Fold egg whites and fill baked pie crust or tarts.

CHOCOLATE PIE

Mrs. Geneva Wall
Trinity, N. C.

2 c. sugar
2 heaping tsp. cornstarch
5 heaping tsp. cocoa

4 egg yolks
2 1/2 c. milk
2 tsp. vanilla

Mix sugar, cornstarch and cocoa. Add eggs, milk and vanilla. Pour into unbaked pie shell and bake until done at 350 degrees. Remove from oven and cover with meringue. Makes 2 pies.

REFRIGERATOR PIE

Mrs. James Fields
Trinity, N. C.

1 lb. vanilla wafers, crushed 1/2 c. cream (whipping)
1/2 c. butter 1 c. drained, crushed
2 c. powdered sugar pineapple
3 eggs, unbeaten 1 c. chopped nuts

Line pan with 2/3 of vanilla wafers. Cream butter and sugar. Add eggs, one at a time, beating after each addition. Pour over vanilla wafers. Whip cream and mix with drained crushed pineapple and spread over above. Sprinkle on nuts

REFRIGERATOR PIE (Continued)

and then the remaining vanilla wafers. Pat lightly. Cover with waxed paper and set in refrigerator for 24 hours. Serve.

PUMPKIN PIE

Mrs. Polly Ann Doby

1/2 c. white sugar	1/2 tsp. cloves
3/4 c. brown sugar	1/2 tsp. ginger
2 c. pumpkin	1/2 tsp. allspice
1/2 tsp. salt	1 tsp. cinnamon
1/2 tsp. nutmeg	

Beat 2 eggs and 1 teaspoon melted butter and 1 cup of milk. Blend all together. Pour into pie crust and bake for 45 minutes in 350 degree oven. Makes 2 pies.

LIGHT PUMPKIN PIE

Mrs. Florence Leonard

2 c. pumpkin	1/2 tsp. cinnamon
2/3 c. light brown sugar	1/2 tsp. salt
3/4 tsp. nutmeg	1 c. milk
1/2 tsp. ground ginger	1 c. cream

Combine pumpkin, brown sugar and mixture of the spices. Mix together the eggs, cream and milk. Add to the pumpkin mixture, blending until smooth. Pour filling into baked hot pastry shell and sprinkle top with nutmeg. Bake at 350 degrees for 50 minutes.

LEMON PIE

Mrs. T. T. Lloyd
Wall Cliff Park

1 1/4 c. sugar	3 egg yolks
1/3 c. flour or cornstarch	1/2 stick butter

juice of 2 lemons
Cream sugar, cornstarch; add water. Cook over low heat till thicker. Make pie crust of vanilla wafers. Pour filling over wafers. Let stand 2 hours before serving.

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Write Extra Recipes Here:

Write Extra Recipes Here:

DESSERTS



LEMON BISQUE

Mrs. Frank Ring

1 pkg. lemon Jell-O
1 1/4 c. boiling water
1/2 c. sugar

Chill 1 large can Carnation
milk
Juice of 2 lemons
1 lemon rind, grated

Dissolve Jell-O in boiling water. Add sugar. Let stand until cold. Whip the milk; add juice of 2 lemons and grated rind. Mix with the Jell-O that has been cooled and pour into 9 x 12-inch pan that has been dusted with vanilla crumbs. Chill and cut into squares.

CHERRY DELIGHT

Frina Fitts

1 layer graham crackers
(do not crush)
1 stick margarine

1 c. sugar
2 eggs

Cream together margarine, sugar and eggs. Then add 1 small can pineapple, crushed, and 1/2 cup nuts. Put this mixture over the layer of graham crackers. Put another layer of graham crackers over this mixture. Congeal 2 boxes of cherry Jell-O following directions on the box. When Jell-O is slightly thickened, pour over graham crackers. Keep in refrigerator until firm and hard. Cut in squares.

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BANANA-STRAWBERRY WHIP

Mrs. Ivey Reddeck
Trinity, N. C.

1 c. strawberries

3 bananas

1 c. sugar

1/4 c. lemon juice

1 c. heavy cream, 1/2 pt.

Mash strawberries and bananas separately. Cook first 4 ingredients to a boiling point. Chill in refrigerator. Whip cream. Fold into chilled mixture. Serve cold.

CANDIED APPLE RINGS

Mrs. Thad Mason
Thomasville, N. C.

1 1/2 c. water

6 apples

1 c. sugar

1 bottle of cinnamon

Add water and sugar to flat pan on top of stove and stir until dissolved. Add cinnamon hearts. Add apple rings, making 2 rings out of each apple. Turn over until tender. As it gets tender, put on plate. If syrup gets too thick, add more water.

PINEAPPLE CREAM PUDDING

Mrs. Arthur J. Pearce

1 pt. whipped cream

1 lb. confectioners' sugar

1 No. 2 can crushed pineapple

1 c. pecans or other nuts

1 large box vanilla wafers

Crush wafers with rolling pin and place 1/2 in a casserole. Whip the cream; stir in confection sugar, pineapple (drained) and nuts. Pour mixture on wafers in casserole; then add the rest of the wafers on top of mixture. Pat smooth. Chill thoroughly before serving.

PEACH COBBLER

Mrs. C. G. Reddeck
Trinity, N. C.

1 stick margarine

2 c. self-rising flour

2 c. sugar

1 c. milk

3 pt. frozen peaches, thawed

Mix sugar and flour. Add milk; stir well and pour in pan with melted margarine. Add peaches. Place in oven and bake at 350 degrees 45 minutes or until done. Bake in 13 x 10 1/2 x 3-inch pan.

PERSIMMON PUDDING

Mrs. Lester Mendenhall
Thomasville, N. C.

1/2 gal. persimmons
3 c. water
1 tsp. baking powder
1 1/2 tsp. nutmeg
1/2 tsp. cloves
2 c. sugar
1 tsp. vanilla

3 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. allspice
3 eggs
2 c. sweet milk

Pour water over persimmons and mash with potato masher and strain. Grate sweet potato size of pint cup. Add all ingredients together. Bake in slow oven for 1 1/2 to 2 hours.

PERSIMMON PUDDING

Mrs. Frank Ring

1 qt. grated sweet potatoes
1 qt. persimmon pulp
3 c. white sugar
1 small coconut, grated
1 c. prepared coconut
1 box raisins (nuts, if preferred)

1 pinch of salt
1 tsp. baking powder
1 tsp. soda
6 c. flour
3 eggs and 1 pt. sweet milk
1 tsp. cinnamon
1 tsp. cloves

Bake in 2 mold cake pans at 300 degrees. Slice and serve with whip cream. Will keep for months.

PERSIMMON PUDDING

Mrs. Minnie Hester

2 to 2 1/2 c. pulp
2 c. sugar, 1 brown preferred
3 eggs
2 c. flour
1/2 c. melted butter

3 c. sweet milk
1 tsp. soda
1 tsp. baking powder
1/3 tsp. nutmeg
2 tsp. cinnamon

Add sugar, egg yolks and butter to pulp. Add sifted dry ingredients alternately with milk. Fold in beaten egg whites. Bake 1 hour at 350 degrees.

PERSIMMON PUDDING

Mrs. B. B. Byrum

4 eggs
2 c. sugar

1 c. flour
1/2 tsp. baking powder

PERSIMMON PUDDING (Continued)

1/4 tsp. soda
1 pinch of salt
1 1/2 c. milk

1 tsp. vanilla
1 stick butter
1 pt. of persimmons

Cook at 350 degrees for 1 hour.

Write Extra Recipes Here:

MISCELLANEOUS



CHEESE RINGS

Mrs. Josephine Moffitt

1/2 lb. grated New York
State sharp cheese
1 3-4 sticks margarine

2 1/2 or 3 c. plain flour
Pinch of salt
1/2 tsp. cayenne pepper

Mix cheese and margarine well. Put salt and pepper into flour; then sift into cheese and margarine. Mix thoroughly. Put through cookie press and bake on well-greased cookie sheet for 10 or 12 minutes at 400 degrees.

PARTY TREAT

Mrs. Milton Reddeck
Trinity, N. C.

1 box Rice Chex
1 small box Cheerios
1/2 box Kix
1/2 box pretzels
1 lb. peanuts or mixed nuts

1/2 lb. margarine
1 tsp. garlic salt
1 tsp. onion salt
1 Tbsp. Worcestershire sauce
1/2 tsp. salt

Melt margarine. Add garlic salt, onion salt, salt and sauce. Mix well with dry ingredients. Bake 2 hours in oven at 200 degrees. Stir occasionally.

STRAWBERRY FROSTING

Mrs. Ralph Summers

2 egg whites, unbeaten
1 c. sugar
1/8 tsp. salt

2/3 c. frozen strawberries,
thawed and drained

STRAWBERRY FROSTING (Continued)

Combine all ingredients in top of double boiler. Beat 1 minute with electric mixer. Place over boiling water; beat constantly, until frosting forms peaks, about 7 minutes. Remove and continue to beat for 2 minutes. Spread on cake.

BAKER'S FROSTING

Mrs. Dale Shahan
Lancaster, Ohio

1 box confectioners' sugar	Dash of salt
3/4 c. Spry or Crisco	2 egg whites
1 tsp. vanilla	Food coloring if desired

Place all ingredients in electric mixer bowl and beat at high speed till creamy. Will frost and decorate 1 large cake.

7-MINUTE FROSTING

Mrs. Margie Beck
Thomasville, N. C.

2 egg whites, unbeaten	1/3 c. water
1 1/2 c. sugar	2 tsp. light corn syrup
1 dash of salt	2 tsp. vanilla

Combine egg whites, sugar, salt, water and corn syrup in the top of a double boiler. Beat with a Rotary beater or electric beater for 1 minute or until thoroughly mixed. Cook over rapidly boiling water, beating constantly, for 7 minutes, or until the frosting will stand up in soft peaks. Remove frosting; add vanilla; beat until thick enough to spread.

FRUIT PUNCH

Mrs. Josephine Moffitt

2 oz. citric acid	1 large can pineapple juice
2 qt. boiling water	Juice from 2 large oranges

Pour water over citric acid in large earthen bowl. Let stand 24 hours. Mix 7 cups sugar, pineapple juice, orange juice with 4 cups cold water. Chill. Serves 50.

RUSSIAN TEA

Mrs. Lucy Hester

12 tsp. tea	1/4 tsp. cloves
1/4 tsp. allspice	1/4 tsp. ginger

RUSSIAN TEA (Continued)

Juice of 4 lemons
Juice of 4 oranges

13 c. boiling water

Pour 1 cup boiling water over tea and spices. Let stand 5 minutes. Strain tea and spices. Add juices and 13 cups boiling water. Sweeten to taste.

10 GALLON FRUIT PUNCH

Mrs. Jocie Bowers
Thomasville, N. C.

4 oz. tea (48 tea bags)
1 1/2 gal. boiling water
5 lb. sugar
4 large cans orange juice

2 bottles lemon juice
3 large cans pineapple
1 1/2 gal. cold water
10 bottles gingerale

Make tea with boiling water. Strain. Add sugar, fruit juices and water. Add coloring to make desired color. Add gingerale just before serving and serve cold. Yield: 10 gallons.

Write Extra Recipes Here:

Write Extra Recipes Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot .	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium , 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.

Use No. 2 sauce for creamed or scalloped dishes or gravy.

Use No. 3 sauce for souffles.

Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

234-236 degrees, soft ball

Fondants (mints, etc.)..... 234-236 degrees, soft ball

Marshmallows 238-240 degrees, soft ball |

Caramel mixtures..... 246-252 degrees, firm ball

Taffies 254-270 degrees, hard ball |

Butterscotch..... 280-300 degrees, crack

Brittles 290-310 degrees, hard crack |

Boiled frostings:

1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread

2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread

3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . 275-325 degrees - 40 minutes to 1 hour

Loaf cake ... 325-350 degrees - 40 minutes to 1 hour

Cup cakes ... 350-375 degrees - 15 to 25 minutes

Layer cake .. 375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans
20 qt. salad
4 lb. butter
4 qt. cream

4 lb. salt pork
20 doz. rolls
20 pies
2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef
32 qt. potatoes
20 doz. rolls
20 qt. chopped cabbage

5 qt. salad dressing
5 lb. butter
2 lb. coffee
4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage
1 1/2 qt. Miracle Whip

4 large cans crushed
pineapple
2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham
24 potato salads (solicited)
5 lb. coffee
1 pt. cream
45 qt. strawberries
6 pkg. Bisquick equals
3/4-inch biscuits

2 qt. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qt. milk
6 qt. heavy cream
1 pkg. Starlac
1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef
60 lb. potatoes
36 pies

Harvard beets
Cabbage salad
40 lb. turnip
2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys
75 lb. butternut squash
20 large cranberry rings

75 lb. potato
10 bunches celery
44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken
30 pkg. frozen peas
12 cans cranberry sauce

3 large pkg. Bisquick
17 pkg. Flakon corn mix
2 bunches celery

